

# VALENTINE'S MENU

## **AMOUSE BOUCHE**

## Oyster

with red onion vinaigrette nd green apple



#### Sea bass tranche

risotto nero, confit cherry tomatoes and salicornia

Palate cleanser

## **MEAT**

## **Beef Tataki**

with truffled potato cream and mini pak-choi

## **DESSERT**

Chocolate and raspberry entremet

## **BEVERAGES**

Welcome cocktail "him and her", sparkling and still water, soft drinks and beer (2 per person), wine (1 bottle for 2 people) and coffee





